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## PATENT ABSTRACTS OF JAPAN

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### (54) ACIDIC MILK PROTEIN EMULSION HAVING HIGH OIL CONTENT AND ITS PREPARATION

#### (57)Abstract:

PURPOSE: To provide the titled O/W-type milk protein emulsion having excellent physical properties, taste and flavor and a pH of  $\leq 4.5$ , by adding more than specific amount of oil or fat, and an emulsifier and a polysaccharide to an aqueous solution containing milk protein, and combining the mixture with edible acidic substance.

CONSTITUTION: An O/W-type milk protein emulsion having a pH of  $\leq 4.5$  and high oil content can be prepared by (1) adding  $\geq 10\%$  of oil or fat, an emulsifier and a polysaccharide to an aqueous solution of milk protein containing whole or defatted solid milk component, (2) adding an edible acidic substance to the mixture, and (3) emulsifying and homogenizing the product by conventional method. The oil or fat is animal or vegetable triglyceride. The emulsifier may be a natural or synthetic one, and the polysaccharide is, e.g. guar gum, etc. The edible acidic substance is an organic or inorganic acid, or a substance containing the same, e.g. fermented milk, organic acid fermentation product of soya milk, etc. The emulsion of the present invention can be applied to the cooking and processing of various foods, and to the drinks, cakes, etc.

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